

P.X. EL CANDADO



GRAPE VARIETAL: 100 % Pedro Ximenez.
TYPE OF AGEING: Oxidative.
AVERAGE AGE: +10 years.

ALCOHOL: 17 % vol.
TOTAL ACIDITY: 2.80 g/l Tartaric Acid
RESIDUAL SUGAR: 420 g/l

COLOUR: Intense mahogany.
AROMA: Deep aroma of dried fruits (raisins, figs, sultanas) and subtle notes of roasted coffee beans (mocha) and sweet liquorice.
PALATE: Smooth and velvety with a silky, long and rich after taste.

ENJOYING: To enjoy with desserts, at cellar temperature or slightly chilled, delicious with dark chocolate pudding or poured over vanilla ice cream.